

Any enquiries contact Meat Standards Australia

1800 111 672

Buy and sell MSA Cattle

MINIMISE DARK CUTTING

High carcass pH and meat colour scores lead to dark cutting. Beef carcasses with pH levels above 5.70 are of lower and less consistent eating quality, therefore lower value.

The main cause of high pH in carcasses is insufficient glycogen levels at the time of processing. Livestock that are stressed, over-exercised and under-nourished pose the biggest risk, and the effect is irreversible.

The following steps can help reduce stress in livestock prior to processing:

- Muster and handle cattle quietly, avoid excessive noise and force.
- Avoid the use of prodders and dogs.
- Familiarise cattle with handling.
- Load cattle at recommended densities.

A quick reference for:
producers
agents and
buyers



- Animals must be sourced from a registered MSA producer.**
To become registered download a registration form www.msagrading.com or contact MSA 1800 111 672. Allow 7 working days for processing.
- Consign cattle with an MSA vendor declaration.**
Incorrect or missing vendor declarations will lead to cattle being ineligible for MSA grading.
- Cattle should be continually grazed or fed rations to a level that is adequate for growth for a minimum of one month prior to dispatch.**
- Cattle must be held on the same property for at least one month prior to dispatch.**
- No mixing or drafting mobs or pens.**
Cattle cannot be mixed or drafted within 2 weeks of dispatch.
- Consign in separate tropical breed content (TBC) groups where possible.**
Use separate MSA vendor declarations for pens with different TBC %.
- Minimise animal stress.**
Do not consign animals with bad temperament, sickness or severe signs of stress. Avoid consigning in severe weather.
- Allow access to feed and water prior to dispatch.**
Other than minimum time required for sale preparation.
- Direct consignment cattle must be processed by the day after dispatch.**
- Saleyard cattle must be processed within 36 hours of dispatch.**